



## THUNDERSNOW

Size: 5 gal  
Efficiency: 80.0%  
Attenuation: 78.5%

Original Gravity: 1.074  
Terminal Gravity: 1.016  
Color: 25.21  
Alcohol: 8.55%  
Bitterness: 17.9

### INGREDIENTS:

10.25 lb (75.7%) 2-Row Brewers Malt - added during mash  
0.98 lb (7.2%) Crystal Malt 90∞L - added during mash  
0.73 lb (5.4%) Extra Special Malt - added during mash  
0.73 lb (5.4%) VictoryÆ Malt - added during mash  
0.34 lb (2.5%) Melanoidin Malt - added during mash  
0.27 lb (2.0%) Chocolate Rye Malt - added during mash  
0.24 lb (1.8%) Dark Chocolate Malt - added during mash

0.09 oz (7.4%) Northern Brewer (9.6%) - added during boil, boiled 60 m  
0.1 oz (8.8%) Chinook (12.5%) - added during boil, boiled 30 m  
0.28 oz (23.6%) Perle (7.5%) - added during boil, boiled 30 m  
0.42 oz (35.4%) Perle (7.5%) - added during boil, boiled 15 m  
0.29 oz (24.8%) Northern Brewer (9.6%) - added during boil  
0.2 oz Ginger (fresh) - added after boil, steeped 15 m  
0.2 oz Nutmeg (whole, crushed) - added after boil, steeped 15 m  
0.2 oz Cinnamon (stick) - added after boil, steeped 15 m  
1 Vanilla (whole bean, cut) - added after boil, steeped 15 m  
2 Vanilla (whole bean, cut) - added dry to secondary fermenter

Yeast: White Labs WLP028 Edinburgh Scottish Ale

Need help? Email [recipes@madtreebrewing.com](mailto:recipes@madtreebrewing.com)

